FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...

Visit the webshop at:
www.aeg.com/shop

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The following symbols are used in this user manual:

⚠
Important information concerning your personal safety and information on how to avoid damaging the appliance.

ⓘ
General information and tips

Environmental information

Subject to change without notice.

SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

SAFETY INSTRUCTIONS

Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  – Do not put ovenware or other objects in the appliance directly on the bottom.
  – Do not put aluminium foil directly on the bottom of the appliance.
  – do not put water directly into the hot appliance.
  – do not keep moist dishes and food in the appliance after you finish the cooking.
  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

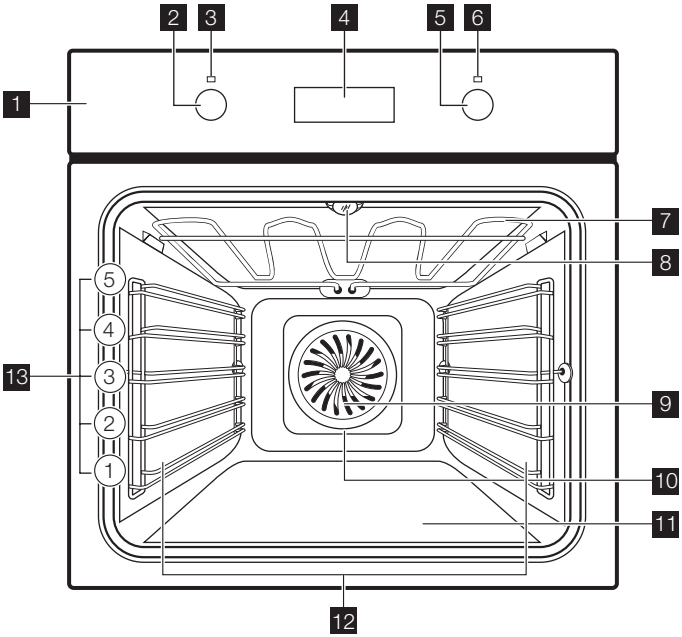
Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

PRODUCT DESCRIPTION

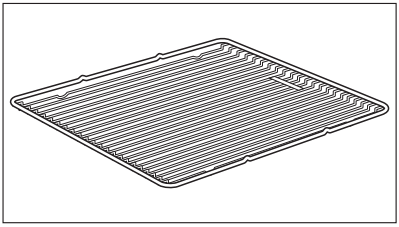
General overview



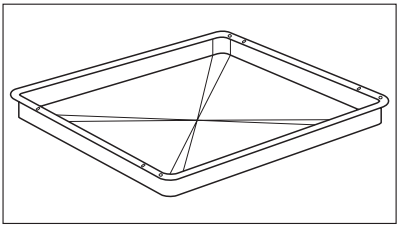
1 Control panel
2 Control knob for oven functions
3 Power lamp/symbol
4 Electronic programmer
5 Control knob for temperature
6 Temperature lamp/symbol/indicator
7 Heating element
8 Oven lamp
9 Fan
10 Rear wall heating element
11 Bottom heat
12 Shelf support, removable
13 Shelf positions

Accessories

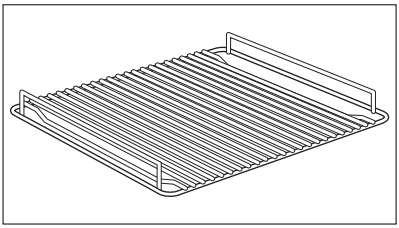
- Wire shelf
  For cookware, cake tins, roasts.



- Grill / roasting pan
  To bake and roast or as pan to collect fat.



- Trivet
  For roasting and grilling.



Use the trivet only with the grill/roasting pan.

BEFORE FIRST USE

WARNING!
Refer to "Safety information" chapter.

Initial Cleaning

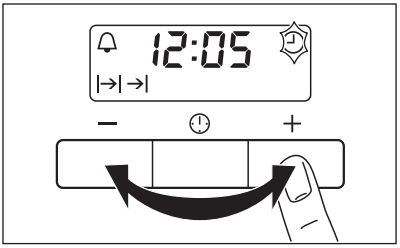
- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

Setting the time

The oven only operates after time set.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.
To set the current time use " + " or " - " button.
After approximately 5 seconds, the flashing stops and the display shows the time of day set.



For time change you must not set an automatic function (Duration |→| or End →|) at the same time.

DAILY USE

WARNING!
Refer to "Safety information" chapter.

Activating and deactivating the appliance

1. Turn the control knob for the oven functions to select an oven function.
2. Turn the control knob for the temperature to select a temperature.
3. To deactivate the appliance turn the control knobs for the oven functions and temperature to off position.

Knob symbol, indicator or lamp (depends on the model - refer to the appliance overview):

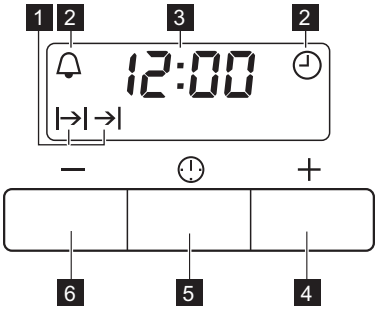
- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

Oven functions

Oven function		Application
	Light	To activate the oven lamp without a cooking function.
	True Fan Cooking	To roast or roast and bake food with the same cooking temperature, on more than one shelf, without flavour transference. To dry food.
	Defrost	To thaw frozen food.
	Grilling	To grill flat food items in large quantities. To make toast.
	Turbo Grilling	To cook large pieces of meat. To brown food, e.g. gratin.

Electronic programmer

1 Function indicators
2 Function indicators
3 Time display
4 Button "+"
5 Selection button
6 Button "-"



CLOCK FUNCTIONS

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	Minute minder	To set a countdown time. A signal sounds, after the time period is completed. **This function has no effect on the operation of the oven.**
|→|	Duration	To set how long the oven has to be in operation.
→|	End	To set the switch-off time for an oven function.

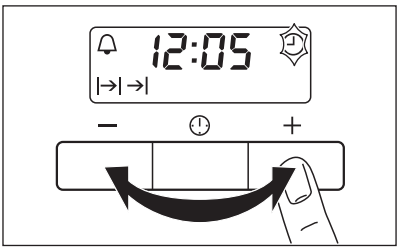
Duration |→| and End →| can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration |→|, then End →|.

Setting the clock functions

1. Set an oven function and temperature (necessary only for Duration and End).
2. Push the Selection button again and again until necessary function indicator flashes.
3. To set the time for Minute minder, Duration |→| or End →|, use "+" or "-" button.

   The related function indicator comes on.

   When the time period is completed, the function indicator flashes and an acoustic signal sounds for 2 minutes.



With the functions Duration |→| and End →| the oven stops automatically.

4. Push any button to stop the signal.

5. Turn the oven functions control knob and the temperature control knob to off position.

Cancelling the clock functions

1. Push the Selection button again and again until necessary function indicator flashes.
2. Push and hold button "- ".

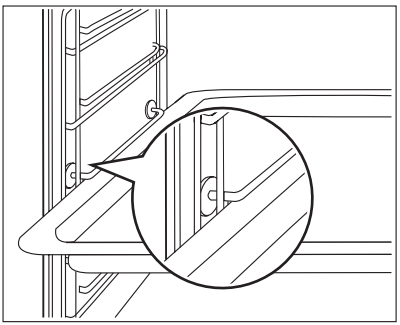
   After some seconds the clock function goes out.

USING THE ACCESSORIES

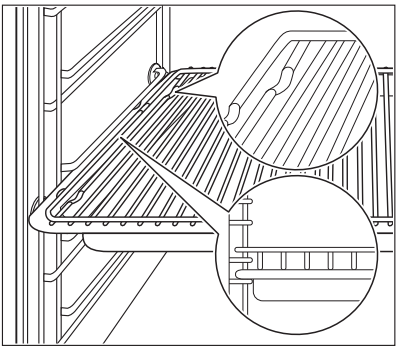
WARNING!
Refer to "Safety information" chapter.

Installing the Oven Accessories

The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Installing the wire shelf and the deep pan together
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

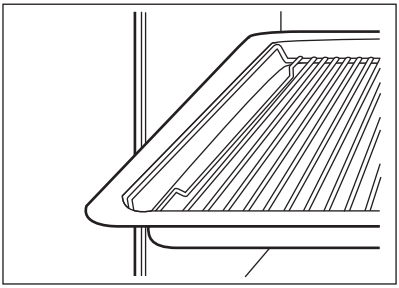


Trivet and grill/roasting pan

WARNING!
Risk of burns when removing the accessories from a hot oven.

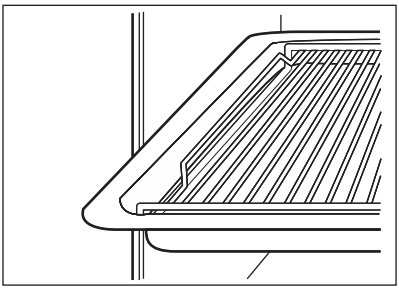
You can use the trivet to roast larger pieces of meat or poultry on one level:

- Put the trivet inside the deep pan so that the supports of the oven shelf point up.
- Put the deep pan in the oven at the necessary level.



You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet inside the deep pan so that the supports of the oven shelf point downwards.
- Put the deep pan in the oven at the necessary level.



ADDITIONAL FUNCTIONS

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

HELPFUL HINTS AND TIPS

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10 - 15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath.	Wrong shelf position.	Place the cake lower.
The cake sinks (becomes soggy, lumpy, streaky).	The oven temperature is too high.	The next time you bake set a slightly lower oven temperature.
The cake sinks (becomes soggy, lumpy, streaky).	The baking time is too short.	Set a longer baking time. **Baking times cannot be reduced by setting higher temperatures.**
The cake sinks (becomes soggy, lumpy, streaky).	There is too much liquid in the mixture.	Use less liquid. Pay attention to mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake set a slightly higher oven temperature.

Baking on one level:

Baking in tins

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Ring cake or brioche	True Fan Cooking	1	150 - 160	50 - 70

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Madeira cake / fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Fatless sponge cake	True Fan Cooking	2	140 - 150	35 - 50
Flan base - short pastry	True Fan Cooking	2	170 - 180 [1)]	10 - 25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	20 - 25
Apple pie (2tins Ø20cm, diagonally off set)	True Fan Cooking	2	160	60 - 90

1) Preheat the oven

Cakes / pastries / breads on baking trays

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Cake with crumble topping (dry)	True Fan Cooking	3	150 - 160	20 - 40
Fruit flans (made with yeast dough / sponge mixture) [1)]	True Fan Cooking	3	150	35 - 55
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	40 - 80

1) Use deep pan

Biscuits

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Short pastry biscuits	True Fan Cooking	3	150 - 160	10 - 20
Short bread / Pastry Stripes	True Fan Cooking	3	140	20 - 35
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	15 - 20
Pastries made with egg white, merungues	True Fan Cooking	3	80 - 100	120 - 150
Macaroons	True Fan Cooking	3	100 - 120	30 - 50
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	20 - 40
Puff pastries	True Fan Cooking	3	170 - 180)	20 - 30
Rolls	True Fan Cooking	3	160)	10 - 25
Small cakes (20 per tray)	True Fan Cooking	3	150)	20 - 35

Bakes and gratins

Dish	Oven function	Shelf position	Temperature (°C)	Time (min)
Vegetables au gratin 1)	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Stuffed vegetables	Turbo Grilling or True Fan Cooking	1	160 - 170	30 - 60

1) Preheat the oven

Multileveled Baking

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking		Temperature in °C	Time in min.
	Shelf position			
	2 levels	3 levels		
Cream puffs / eclairs	1 / 4	-	160 - 180 1)	25 - 45
Dry streusel cake	1 / 4	-	150 - 160	30 - 45

1) Preheat the oven

Biscuits / small cakes / small cakes / pastries / rolls

Type of baking	True Fan Cooking		Temperature in °C	Time in min.
	Shelf position			
	2 levels	3 levels		
Short pastry biscuits	1 / 4	1 / 3 / 5	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	1 / 3 / 5	140	25 - 50
Biscuits made with sponge mixture	1 / 4	-	160 - 170	25 - 40
Biscuits made with egg white, meringues	1 / 4	-	80 - 100	130 - 170
Macaroons	1 / 4	-	100 - 120	40 - 80
Biscuits made with yeast dough	1 / 4	-	160 - 170	30 - 60
Puff pastries	1 / 4	-	170 - 180 1)	30 - 50
Rolls	1 / 4	-	180	30 - 55

Type of baking	True Fan Cooking		Temperature in °C	Time in min.
	Shelf position			
	2 levels	3 levels		
Small cakes / Small cakes (20 per tray)	1 / 4	-	150 1)	25 - 40

1) Preheat the oven

Roasting with Turbo Grilling

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time min.
Roast beef or fillet: rare	per cm. of thickness	Turbo Grilling	1	190 - 200 1)	5 - 6
Roast beef or fillet: medium	per cm. of thickness	Turbo Grilling	1	180 - 190 1)	6 - 8
Roast beef or fillet: well done	per cm. of thickness	Turbo Grilling	1	170 - 180 1)	8 - 10

1) Preheat the oven

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time min.
Shoulder, neck, ham joint	1 - 1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	Turbo Grilling	1	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time min.
Roast veal	1 kg	Turbo Grilling	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time min.
Leg of lamb, roast lamb	1 - 1.5 kg	Turbo Grilling	1	150 - 170	100 - 120

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time min.
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time min.
Poultry portions	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50
Half chicken	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	Turbo Grilling	1	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	Turbo Grilling	1	160 - 180	120 - 150
Turkey	4 - 6 kg	Turbo Grilling	1	140 - 160	150 - 240

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time min.
Whole fish	1 - 1.5 kg	Turbo Grilling	1	210 - 220	40 - 60

Grilling

Always grill with the maximum temperature setting.
Set the shelf into the shelf position as recommended in the grilling table.
Always set the pan to collect the fat into the first shelf position.
Grill only flat pieces of meat or fish.
Always preheat the empty oven with the grill functions for 5 minutes.

CAUTION!
Always grill with the oven door closed.

Grilling

Food to be grilled	Shelf position	Temperature	Time in min.	
			1st side	2nd side
Roast beef	2	210 - 230	30 - 40	30 - 40
Filet of beef	3	230	20 - 30	20 - 30
Back of pork	2	210 - 230	30 - 40	30 - 40
Back of veal	2	210 - 230	30 - 40	30 - 40
Back of lamb	3	210 - 230	25 - 35	20 - 25

Food to be grilled	Shelf position	Temperature	Time in min.	
			1st side	2nd side
Whole Fish, 500 - 1000 g	3 / 4	210 - 230	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Shelf position	Time in min.	
		1st side	2nd side
Burgers / Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet steaks, veal steaks	4	7 - 10	6 - 8
Toast / Toast [1)]	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

1) Preheat the oven

Defrosting

Remove the food packaging. Put the food on a plate.
Do not cover it with a bowl or a plate. This can extend the defrost time.
Use the first oven shelf position. The one on the bottom.

Dish	Defrosting time in min.	Further defrosting time in min.	Comment
Chicken, 1000 g	100 - 140	20 - 30	Place the chicken on an up-turned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through
Meat, 500 g	90 - 120	20 - 30	Turn halfway through
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400 g	60	60	-

Drying - True Fan Cooking

Cover the oven shelves with baking parchment.
For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.

Vegetables

Food to be dried	Shelf position		Temperature in °C	Time in hours (Guideline)
	1 level	2 levels		
Beans	3	1/4	60 - 70	6 - 8
Peppers	3	1/4	60 - 70	5 - 6
Vegetables for sour	3	1/4	60 - 70	5 - 6
Mushrooms	3	1/4	50 - 60	6 - 8
Herbs	3	1/4	40 - 50	2 - 3

Fruit

Food to be dried	Shelf position		Temperature in °C	Time in hours (Guideline)
	1 level	2 levels		
Plums	3	1/4	60 - 70	8 - 10
Apricots	3	1/4	60 - 70	8 - 10
Apple slices	3	1/4	60 - 70	6 - 8
Pears	3	1/4	60 - 70	6 - 9

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

Notes on cleaning:

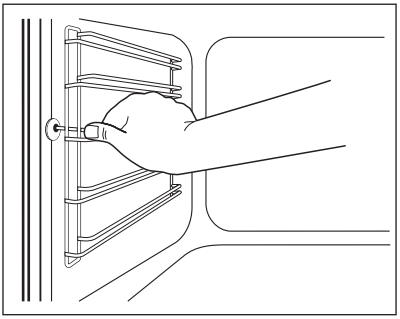
- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Shelf support

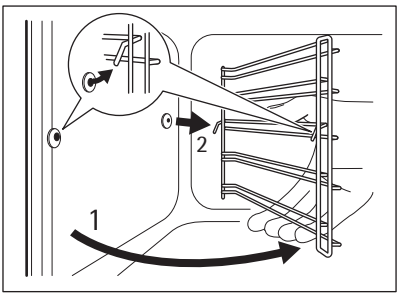
You can remove the shelf support to clean the side walls.

Removing the shelf support

1. Pull the front of the shelf support away from the side wall.



2. Pull the shelf support from the back of the side wall to remove it.



To install the shelf support follow the procedure in reverse.

Valid with telescopic runners:
The retaining pins on the telescopic shelf runners must point to the front!

Oven lamp

WARNING!
There is a risk of electrical shock.
The oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Replacing the oven lamp:

1. You can find the lamp glass cover at the cavity ceiling.
   Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. If necessary, replace the oven lamp with applicable 300 °C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.

Ceiling

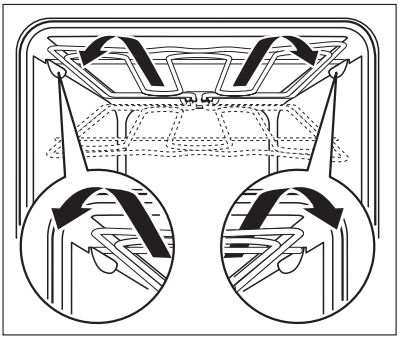
You can fold down the heating element on the ceiling to clean the ceiling easily.

WARNING!
Before you fold down the heating element, deactivate the appliance. Make sure that the appliance is cold. There is a risk of burns!

Folding down the heating element

1. Remove the shelf supports.
2. Hold the heating element with the two hands at the front
3. Pull it forwards against the spring pressure and out along the support on both sides.
4. The heating element folds down.

   The ceiling is ready to clean.



Installing the heating element

1. Install the heating element in opposite sequence.

Install the heating element correctly on the two sides above the support on the inner wall of the appliance.

2. Install the shelf supports.

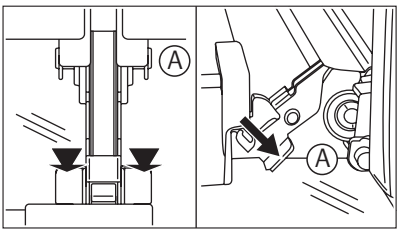
Door and glass panels

To clean the door, remove it.

CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Removing the door

1. Open the door as far as it goes.
2. Fully press clamping levers (A) on the two door hinges.
3. Close the door until the first position (angle approximately 70°).
4. Hold of the door with one hand on each side and pull it away from the at an up angle.



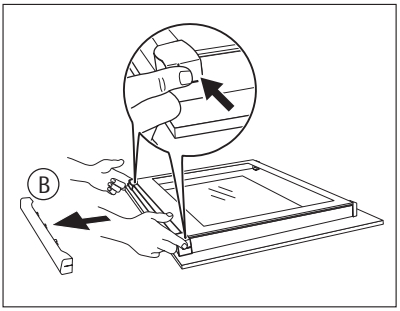
To install the door follow the procedure in reverse.

The number of glass panels if different for the different models.

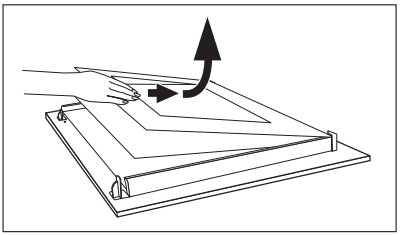
CAUTION!
Put the door with the outer side down on a soft and level surface to prevent scratches.

Removing and cleaning the door glass panels

1. Remove the door.
2. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
3. Pull the door trim to the front to remove it.



4. Hold the door glass panels on their top edge one by one and pull them up out of the guide
5. Clean the door glass panels.



To install panels follow the procedure in reverse. Install the smaller panel first, then the larger.

WHAT TO DO IF...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
Steam and condensation settle on the food and in the oven cavity	You left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends
The display shows "12.00"	A power cut	Reset the clock

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

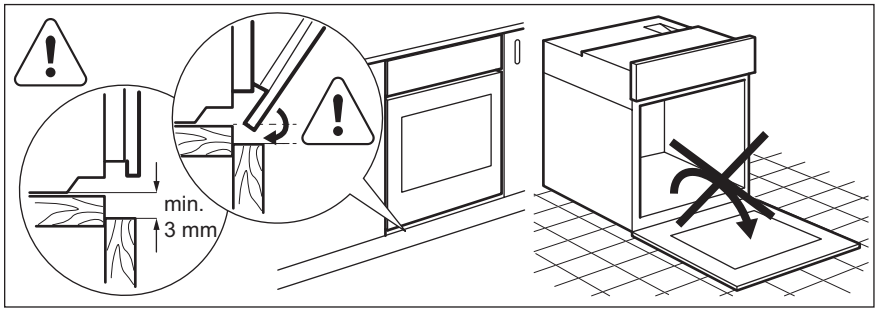
Product number (PNC) .....

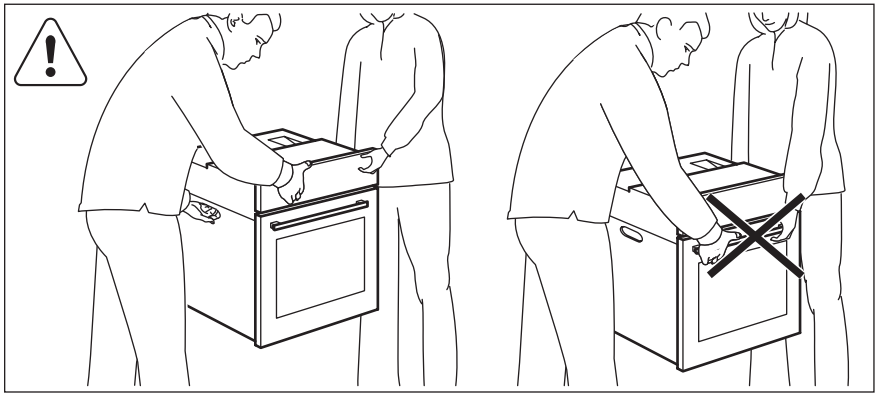
Serial number (S.N.) .....

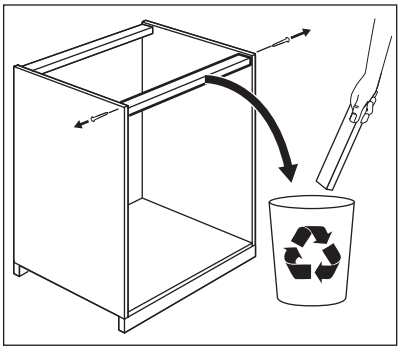
INSTALLATION

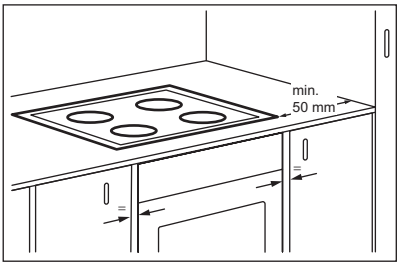
WARNING!
Refer to "Safety information" chapter.

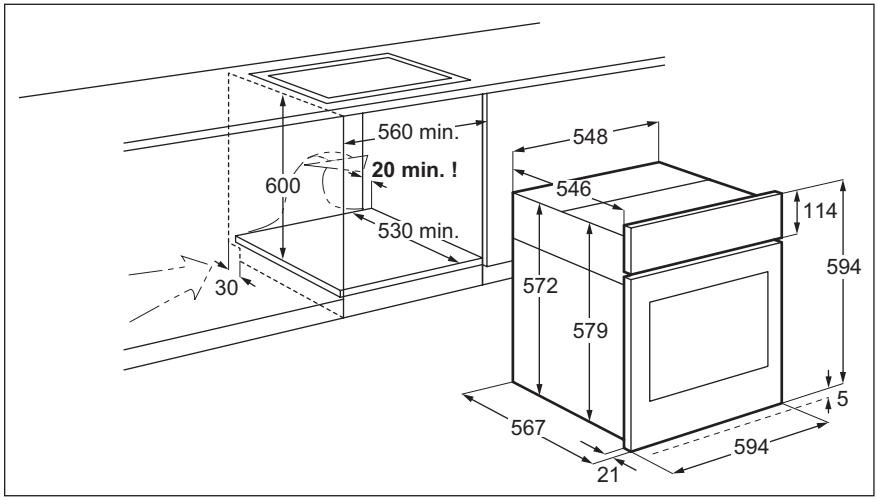
The built-in unit must meet the stability requirements of DIN 68930.

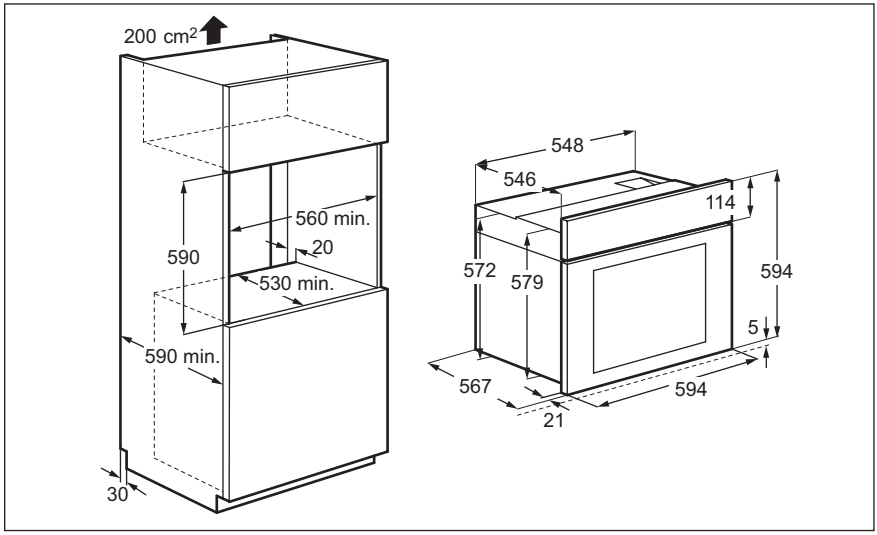







min.
50 mm


560 min.
20 min. !
600
530 min.
30
548
546
114
594
572
579
5
567
594
21


200 cm²
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114
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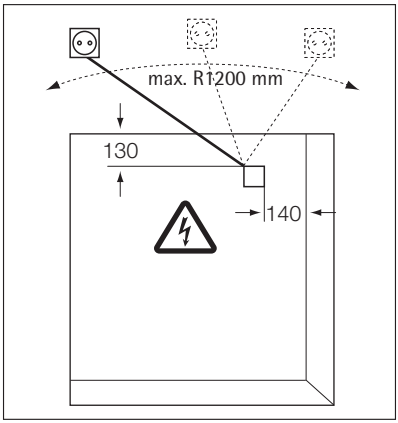
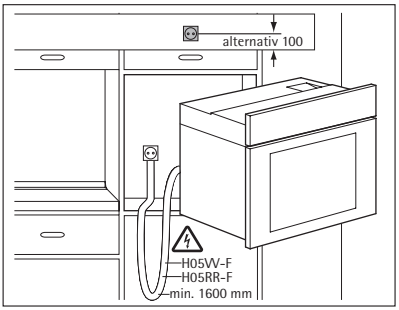
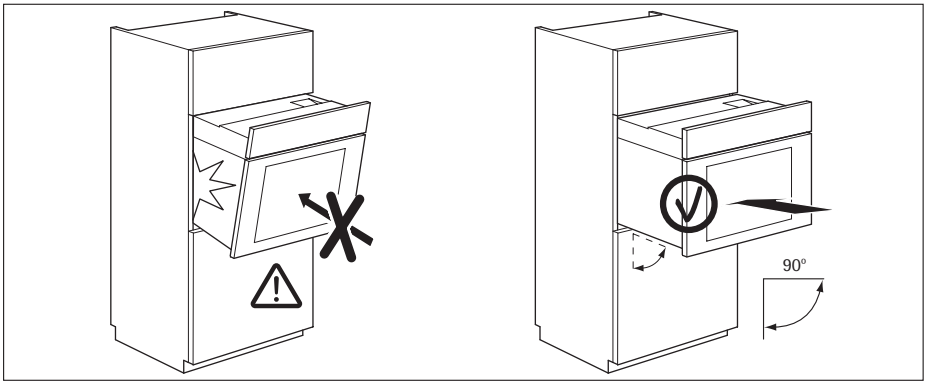
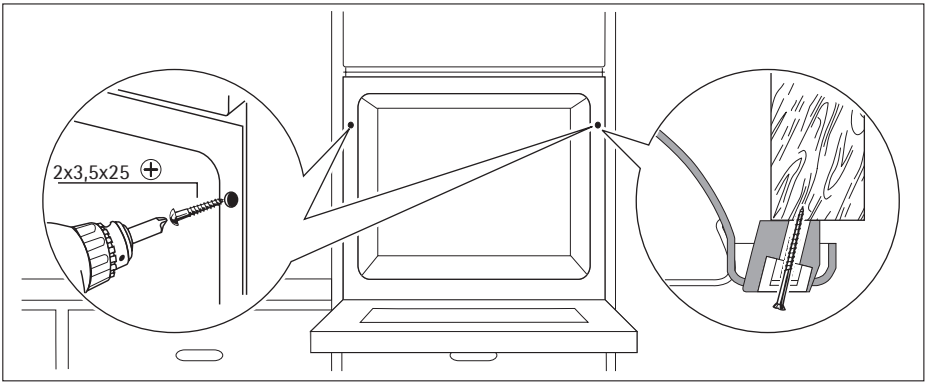

max. R1200 mm
130
140


alternativ 100
H05VV-F
H05RR-F
min. 1600 mm


90°



ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB IE GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.

- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.

- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

WWW.ELECTROLUX.COM

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Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
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Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
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